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NEWSPAPER

Consistency can make or break a restaurant

Equipment Corner/Page 17

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NATION'S RESTAURANT NEWS 20 1967-1987

The Weekly Newspaper of the Food-Service Industry

Vol. 21, No. 43 **Published every Monday by Lebhar-Friedman Inc.; $2 a copy, $21.50 a year** **October 19, 1987**

Bresler's adds frozen yogurt, changes name

By Ken Frydman

DES PLAINES, Ill. — Bresler's has seen the future of the ice-cream business. And it's yogurt.

The company plans to add soft-serve, frozen yogurt to all its 310 units by next year, effectively transforming the 24-year-old concept from Bresler's 33 Flavors ice cream chain to Bresler's Ice Cream and Yogurt shops.

"We feel we've shortchanged ourselves all these years by defining the chain as only an ice-cream concept," said David Lasky, Bresler's president and a 14-year veteran of the company.

Lasky expects the addition of frozen

*(See **BRESLER'S**, page 182)*

Frozen yogurt, top right, will be featured in Bresler's units, right.

Marriott, Elias in Big Boy talks

Mull transfer of franchise rights

By Richard Martin with staff reports

WASHINGTON — Marriott Corp. has reportedly been negotiating to transfer rights to franchise its Big Boy coffee-shop group to Elias Bros., a Detroit-based licensee.

The talks come at a time when Marriott's relations with its franchisees are strained, according to widely circulating reports.

The deal would call for Marriott to retain its flagship 194 Bob's Big Boys, which are based in Glendale, Calif., while transferring franchise rights for the remainder of the chain to Elias, which operates 265 Elias Big Boys.

An Elias Bros. official directed inquiries to Marriott. "We do not comment on rumors or speculation," said a Marriott spokesman.

The deal would call for Marriott to retain its flagship 194 Bob's Big Boys.

Marriott's credibility as

*(See **MARRIOTT**, page 182)*

Restaurateurs consider switching to service charges

By Paul Frumkin

ST. LOUIS — A combination of a transient work force and burdensome government regulations is driving prominent restaurateurs to consider eliminating tips and imposing instead a flat service charge.

Speaking at the 1987 Travel-Holiday Awards reunion here, Tony May, owner of Palio, Sandro's, and La Camelia in New York, told a group of restaurateurs "Our business is a bonanza for non-professionals—to them, it's just a job they take in between other jobs."

May declared the American restaurant industry needs to create a service profession similar to that of Europe. "But to do this, we first need to set up a professional salary structure," he added. "A service charge would be the best way of accomplishing that."

The Travel-Holiday reunion, one of the industry's leading social functions, is an invitation-only conference for winners of the magazine's fine-dining award. This year's meeting included a tour of local sights, wine tastings, and a round of banquets and cocktail parties.

For many of the nearly 300 restaurateurs and hoteliers attending this

*(See **TIPS**, page 182)*

Scenes from MUFSO:

Appearing at MUFSO 87, clockwise from top left: James Maynard of Golden Corral, Gary Langstaff of Hardee's Food Systems, Jack Laughery of Hardee's, Al Ries of Ries & Trout Advertising, and Herman Cain of Godfather's Pizza. Full coverage of the MUFSO conference begins following page 64.

Jamco seeks court's help

Mr. Steak parent files for creditor protection

By Don Jeffrey

LITTLETON, Colo. — After failing to find a financial backer or buyer for its beleaguered Mr. Steak chain, parent Jamco Ltd. has filed for creditor protection under Chapter 11 of the bankruptcy code.

Chairman Randall L. Pike, who was unavailable for comment, said in a prepared statement: "All Mr. Steak restaurants throughout the United States will be open and operating during the reorganization. Normal operations should not be impaired."

After a number of cost-saving steps taken in the past year to reverse losses and falling sales failed to turn the chain around, Jamco said in August that it was "currently engaged in substantive negotiations for an acquisition or merger by the company" to raise mon-

*(See **JAMCO**, page 182)*

FOOD WATCH

MUFSO attendees savor L.A.'s melting pot

LOS ANGELES — More than 1,000 guests of the Multi-Unit Food Service Operators conference tasted this city's mélange of food cultures during an opening-night reception at the Century Plaza Hotel.

Los Angeles' Mexican-food tradition was strongly in evidence in such dishes as steak tacos from Rebecca's and in potato and *rajas* tacos and cactus salad from the Border Grill. The Southwestern trend was represented by St. Estephe's Navajo *cocina* mosaic of caviars.

California-eclectic dishes included whole grilled Santa Barbara shrimp with basil-sweet onion vinaigrette from Spago and duck and ginger croquettes with hot peanut sauce from the Century Plaza's La Chaumiere. Asian flavors included skewered, grilled squab from Chinois on Main and spring rolls and sesame shrimp from the Mandarin.

French creations included braised endive terrine with foie gras and fruit-filled mini creme brulee tartlets from Citrus. Italian dishes included lobster cannelloni and duckling ravioli with olive "caviar" from the kitchens of Valentino and Primi.

INSIDE NRN

News

USDA revises boneless beef specifications 20
Waitress mounts discrimination campaign 28
FRA appoints Moldaver program director 55
Tuna embargo could raise prices in U.S. 145

Focus

Section follows page 64
Cover Story/MUFSO wrap-up F1
EAT Awards go to 8 chains F3
Presidents share survival tactics F8
Bob Wian: The original Big Boy F16
Banquet honors Golden Chain winners F26
Laughery: Leaders are key to future F28
Tyler: Values shed light on customers F28
Anderman: Success demands flexibility F28
Balestreri: 'You only coast down' F35
Russo: Small teams make quick decisions F35
Bernstein address notes consolidation F35
Advice for small chains: Caution F36
Cain: Apathy is biggest danger F38
Bradley salutes MUFSO F38
Motivation is key to turnaround effort F41
Panel: Pitch in to help stop wage hike F41
Grisanti declares: Heed your customer F42
Rosenberg: Embrace change, diversify F42
Marketing execs question TV image ads F42
Location seekers must be tough F44
Operators: Adapt to changing lifestyles F47
Gallup unveils menu design survey F47
Maynard: Commitment brings loyalty F49
Variety, balance vital in menu concepts F49
Ries: Focusing wins battle for the mind F50
Ad executive: Gimmicks ruin image F50
Marketing prof: Focus on consumers F55

Columns

Bernstein/Capitol requirement: grass-roots now ... 7
Van Warner/Consistency crucial to success 17
Liddle/Food-service pros honor Pope John Paul II . 35
Hochstein/Non-alcoholic beverage market on rise . 38
Rankin/No free lunch for Washington bureaucrats 168

Food Trends

Fabricant/Demand for new types of fish growing .. 11
Frumkin/Princeton chef spices up daily routine ... 11
What's Hot/New York Part 2 11

Advertising and Promotions

Alva: Taco competition heats up in Bakersfield 12
Marketing Digest 12
Ad Watch/ The Spaghetti Warehouse 12

Financial

Restaurant stocks underperform in 3rd quarter .. 180
Financial People 180
Financial Digest 180
Stocks table and chart 181

Features

Corrections 4
Letters 7
F.I.R.S.T. Instructions 20
Restaurant Openings .30
On the Move: .....
Suppliers 151
Product News 154, 158, 163, 167
Classified 171-178
Advertiser Index 180

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Newsroom	285
Display Advertising	404
Classified advertising	492
Subscription problems	419

NEWS DIGEST

Wendy's SuperBar test goes to all company units

DUBLIN, Ohio — Wendy's International said it is expanding sales tests of its all-you-can-eat SuperBar buffet to all 1,120 company stores and is inviting all franchises to add the hot-and-cold smorgasbord as well.

The hot-and-cold spread raised sales an average of 15 percent at initial sales trials, without cannibalizing sales of other products, the troubled chain said.

The SuperBar, which features Mexican, Italian, salad, and top-your-own-potato stations, was previously available in 380 stores.

Allegheny drops price of Service America

CHEVERLY, Md. — Allegheny Beverage Corp. agreed to cut the price of its Service America contract-feeding business to $450 million from $500 million, after Servan, the proposed purchaser, threatened to renege on the deal.

Earlier, Servan said it lowered financial projections for Service America's fiscal 1988, citing the concern's year-to-date performance. Servan, an investors group, said at the time that it might not proceed with the purchase.

Rib chain founder Carson dead at age 70

CHICAGO — Chris Carson, owner of five Carson's—The Place for Ribs restaurants here, died after a long illness. He was 70.

A restaurateur for 42 years, Carson founded two other food-service businesses: The Peter Pan chain, in 1945, and the private Millionaires Club, in 1960, a local landmark for 20 years. The former specialized in elaborate hamburgers similar to the so-called gourmet versions sold today by chains like Flakey Jake's and Fuddruckers.

"He was a great innovator," said Lettuce Entertain You Enterprises president Richard Melman, who said he knew Carson well. "I really respected what he did. He started from nothing and had three concepts that were big winners."

Delivery pioneer Tunick dead at age 72

ROCK ISLAND, Ill. — A.L. Tunick, founder of the seminal Chicken Delight delivery chain, past chairman of Karmelkorn Shoppes, and the charter president of the International Franchise Association, died in a hospital here. He was 72.

The Canadian-born Tunick was president of Deacon Products Co., a supplier of restaurant equipment, when he launched Chicken Delight in 1952. He eventually built it into one of the largest food-service chains of the 1960s, with 750 outlets.

In 1968, he assumed the chairmanship of Karmelkorn, a post he retained until the snack chain was sold to International Dairy Queen in 1986.

Carlyle presents plan to recapitalize Chi-Chi's

LOUISVILLE, Ky. — The Carlyle Group, a Washington, D.C.-based investment organization, placed and withdrew a proposal for the recapitalization of Chi-Chi's Inc. before the troubled Mexican dinner house operator had a chance to respond, according to a Chi-Chi's statement.

Chi-Chi's said its board of directors and investment bankers were formulating a reply to the offer when Carlyle sent notice that the proposal had expired.

NCS agrees to buy 270 7-Elevens in Houston

HOUSTON — Southland Corp. has agreed to sell 270 7-Eleven convenience stores here to National Convenience Stores Inc., operator of the rival Stop n Go chain, for an undisclosed amount of cash.

Proceeds will be used to pay down debt from the Thompson family's leveraged buyout of Southland.

National, based here, operates 900 units in six Sunbelt states. The 7-Eleven chain has 8,250 stores nationwide.

Index plunges 6.9

6.9

NEW YORK — As broad stock market gauges took their biggest point plunges on record, the *Nation's Restaurant News* Stock Index fell for the sixth consecutive week, closing 6.9 points lower on Oct. 9, at 195.3.

The Dow Jones Industrial Average of blue-chip equities tumbled a record 158.78 points in the week and closed at 2482.21. On Oct. 6 the Dow took its biggest daily drop, 91.55 points. Analysts said investors were worried about rising interest rates.

Allegheny Beverage led the food-service percentage-price gainers, rising $1.50, or 15.4 percent, to $11.25. The company, which is trying to sell its Service America contract feeder to the subsidiary's top executives in a leveraged buyout, lowered the selling price to $450 million, from $500 million. Fast Food Operators, a Popeyes franchisee, took the biggest percentage drop, 20 percent, and closed at 25 cents. Sandwich Chef led the volume surgers, with 73,800 shares changing hands, 409 percent above average.

More financial news, pages 136, 143

ShowBiz tests sandwiches, other lunch additions

DALLAS — Striving to boost midday traffic, ShowBiz Pizza Time Inc., operator of the ShowBiz and Chuck E. Cheese pizza-and-games chains, is testing a line of sandwiches and "packaged lunch" items, said chairman Richard Frank.

The franchisor recently attempted to strengthen its lunchtime drawing power by "reformulating our Torpedo product and renaming it a calzone so people will know what it is," Frank said.

De Mori remakes diner into Italian dining spot

LOS ANGELES — Italian restaurateur Silvio De Mori has transformed the Hollywood Diner into an Italian restaurant named Tutto Bene.

De Mori leased the year-old, 1950s-style diner from founder Patrick Terrail, a local restaurateur best known as the creator of the much-praised Ma Maison bistro.

Domino's breaks ground for freestanding store

JACKSON, Mich. — In a move toward greater conformity within its far-flung 4,000-unit system, delivery titan Domino's Pizza has broken ground here for a prototype freestanding pizza outlet.

The 1,200-square-foot building "will also provide our franchisees with building equity and tax advantages of land ownership," said Domino's chairman Tom Monaghan. He has advocated the development of such a prototype for many years.

The bulk of the chain's units are leased in-line facilities that vary greatly in design and size.

Lee's operator tests $4.49 barbecued ribs

MACON, Ga. — Shoney's Inc., franchisor of the 270-unit Lee's Famous Recipe chicken chain, is closely monitoring a test of barbecued ribs by Restaurant Management Services, a four-store Lee's licensee here, analysts said.

Positive results from the ribs test would likely bring a chainwide rollout of the new menu item, which is priced at $4.49, the sources said.

Shoney's also licenses the Shoney's coffee shop chain. A major competitor, Marriott's Big Boy system, recently promoted a $7.95 all-you-can-eat buffet of barbecued ribs and chicken.

McD slates limited expansion of McStop

Seeks long-distance travelers

By Charles Bernstein

CHICAGO — In a rare public appearance by a McDonald's executive, real-estate development vice president Wilburn Sutherland revealed here last month that McD's initial four McStop combination units have been "super successful" and are planned for other areas "on a limited basis."

But he indicated a far bigger commitment to highway freestanders to lure travelers.

"We went out on a farm country interchange in Lakeville, Minn. [near Minneapolis] two years ago and opened a McDonald's next to a gas station, truck wash, convenience store, motel, and travelers' stores," Sutherland said.

"We're doing extremely well with this combination, and our McDonald's unit there keeps showing double-digit sales increases each year."

Other McStops are at Palm Springs, Calif., and two additional locations.

McDonald's owns the property at these sites, he said, and operates only its own McDonald's unit while leasing to the adjoining operations.

"We're in the restaurant development business," he declared. "McStop identifies us with a total operation, and we're moving ahead with other such locations very gradually—usually with either an adjacent motel or gas station but not necessarily with the same full-line intensity as the Lakeville site."

Sutherland spoke on a food-service panel at Laventhol & Horwath's annual Economy/Limited Service Lodging conference.

Some 500 persons attended the talks and discussions at the Hyatt Regency O'Hare.

Sutherland emphasized that "McDonald's is still focusing on opening 500 new units each year" and that McStop is a sidelight.

He called McStop an extended version of a proliferating pattern in which McDonald's already has 250 "long-distance travel locations" (mostly freestanders) not dependent on the local market to "attract truck drivers, tourists, and other highway travelers."

When later asked about a Missouri location where McDonald's is next to a gas station and truck stop restaurant, Sutherland said that "we're happy to compete with them and let them run their own business. In some cases we will put common elements together like this but not that often."

Another panelist, Randee J. Becker, president of The Restaurant Marketplace, Chicago, disputed assertions made by hotel operators that restaurants don't necessarily belong in hotels. "You can't afford not to have a superrestaurant available in your hotel," she declared.

"As hotel owners," Becker noted, "you have the untapped resources for restaurants. You have a dollar-intensive physical plant and a built-in customer base for breakfast, lunch, dinner, banquets, room service, and the bar. You can win by utilizing these advantages."

Becker cited Larry and Mark Levy's The Levy Organization of Chicago, Richard Melman's Lettuce Entertain You Enterprises of Chicago, and Lee Cohn's Big Four Restaurants of Phoenix, Ariz., as examples of independent regional group concepts that could prosper in hotel environments.

"You have the option to capitalize on a fresh restaurant concept with excellent service and food to keep bringing hotel guests back," she said.

Barry Berlin, Days Inns food and beverage operations vice president, observed the motel chain has periodically been "in and out of the restaurant business" and is testing such chains as Wendy's, Arby's, and Steak 'n Eggs at selected locations.

He suggested several crucial elements when one is working with outside restaurant operators:

- Select operators "on a business basis, not an ego one."
- "Make sure the lessee is adaptable and flexible."
- Let the operators run the restaurant themselves "rather than trying to interfere."
- "Try to develop a relationship with one chain only."
- Utilize food "to get heads in the beds."

Restaurants Unlimited adds Jamaican foods

By Alan Liddle

SEATTLE — Restaurants Unlimited, operator of 17 full-service restaurants in the West and Midwest, has added Jamaican-inspired foods to its multi-ethnic menu repertoire.

Rick Giboney, vice president of marketing, said the company developed a dozen recipes utilizing some of the spices and combination of ingredients found in Jamaican cooking.

Peggy Lesnick, a Jamaican food importer from Napa, Calif., consulted on the project.

Giboney said Restaurants Unlimited added the menu items to bolster its position as a provider of new and exciting tastes. Decisions about which items will be offered at which restaurants are to be made at the unit level, he indicated.

Among the new dishes:

- A grilled half-chicken that has been marinated in lime juice and "Jerk" spices, including dried Scotch bonnet peppers, and basted with a mango sauce.
- Frog legs with a lemon-garlic sauce.
- Ginger Key Lime rockfish with papaya salsa.
- A grilled New York strip steak crowned with "Port Antonio" butter, a spread made with lime juice, Jerk spices, and rum.
- Coconut cake with rum sauce.

The new entrées are priced from $7.50 to $14.95.

Special Jamaican promotions were staged at three of the company's restaurants last summer to gauge consumer reaction to the new dishes, Giboney said.

Restaurants Unlimited's concepts include Cutters in Seattle and Santa Monica, Calif.; Triples Seafood Bistro, Seattle; Skates on the Bay, Berkeley; and Kincaid's in Minneapolis. Several of the company's restaurants are known to generate high volumes, including Cutters in Santa Monica, which reportedly does about $3.5 million in sales annually.

The menus at Restaurant Unlimited operations are often extensive and reflect several different ethnic and regional cooking styles, including Korean, Northern Italian, Japanese, and Cajun. Fresh seafood is a big seller for the company.

Midwest Expo to feature take-out, retail seminars

ROSEMONT, Ill. — Seminars on the growth of take-out and retail sales of signature restaurant items are expected to attract large crowds of operators at the 1987 Midwest Foodservice and Lodging Expo Oct. 20-21 at the O'Hare Exposition Center here, near Chicago's O'Hare Airport.

Leading the session, "Keeping the Lid on Your Carry-out Business/Dressing for Success," will be Christian DeVos of The 95th Restaurant, Reed Merdinger of R.D. Clucker's, and Dean Carson of Carson's the Place for Ribs. They will share their experiences in developing carry-out business in conjunction with full-service restaurants.

Panelists in the "From the Menu to the Market" will discuss how they made favorite menu items into household commodities. Those participating are Hal Binyon, Binyon's; Charlie Robinson, Robinson's Ribs; Bill Marquardt, The Berghoff; Dan Menth, Lawry's the Prime Rib; Dee DeCarlo, Mama Mia! Pasta; and Steve Rubinkam, Rubinkam Marketing.

Several chefs' events will showcase the culinary talents of chefs working in the Midwest. Pierre Pollin, chef/owner of Le Titi de Paris, defends his title of Illinois' Best Seafood Chef in The 1988 Chicago Fish House Seafood Challenge. Television restaurant critic James Ward speaks at the Chefs de Cuisine breakfast on improving restaurant visibility.

The Heartland Food Society has gathered chefs, growers, and food suppliers from seven Midwestern states to display the region's impact on national food trends. A day-long program will include cooking demonstrations, tastings of Midwest products, and workshops on product innovations and availability.

Panelists will discuss how they made favorite menu items into household commodities.

Other meal functions will be a mini-Taste of Chicago, featuring restaurants that broke sales records at last summer's Taste in Grant Park; the opening Celebration Breakfast with speaker Nick Nickolas of Nick's Fishmarket; the Society for Foodservice Management breakfast; the Roundtable for Women in Foodservice breakfast; and the second annual Tourism Luncheon.

Additional seminars are "In the Front Door, out the Back," internal security in food-service operations; "A Catered Affair: Where to Take Your Food for Dinner," off-premises catering as a second income source; "How to Promote Your Business without Spending a Dime," ideas on enhancing public image; and "Develop a Great Serving Staff," making a serving staff efficient and effective.

Supplier exhibits will be open from 10 a.m. to 6 p.m. Oct. 20 and from 10 a.m. to 5 p.m. Oct. 22. Expo producer is the Illinois Restaurant Association.

Dennis Hebson of Hackney's on Lake is expo chairman; Charles Haskell of Lettuce Entertain You Enterprises and Dee DeCarlo of Mama Mia! Pasta are vice chairmen.

Registration at a cost of $10 per person will be taken at the show.

CORRECTION

"Tempers flare at cuisine symposium," Sept. 28, page 3, omitted the fact that the Sixth Symposium on American Cuisine was sponsored by the Society for American Cuisine, a national organization based in Louisville, Ky., representing fine-dining restaurateurs and chefs.

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FOCUS | NRN

GALLUP UNVEILS MENU DESIGN SURVEY

LOS ANGELES — Stating that menu design had a "subtle effect" on what customers ordered, Leonard Wood, vice chairman of the Gallup Organization, unveiled a survey that could help operators boost sales of certain menu items and courses.

Wood disclosed results at a panel he moderated at the Multi-Unit Food Service Operators conference here.

Gallup conducted 1,012 interviews to determine consumers' reactions to the placement of food selections on menus.

It also tested 25 respondents with a technique known as "eye-track research" that measures what the eye is immediately drawn to when it looks at something.

In addition, Gallup determined consumers' preferences for one-, two-, and three-page menus and for three- and five-panel menu boards. The study showed that respondents liked three- and two-page menus more than one-page, but that there was "no significant difference" in preference for three- or five-panel boards.

The four panelists represented Denny's, Vicorp Specialty Restaurants, Arby's, and Sonic Drive-Ins.

William C. Seckinger, Vicorp's marketing vice president, said menu design and selections "should mesh and make a cohesive statement."

He also noted the importance of waiters as merchandisers of the menu and said, "The sales staff is by far your best menu."

Rosanne Bye, Denny's vice president of research and development, said the chain recently changed its menu format after six focus groups had looked at four different designs. She said consumers preferred a smaller menu with food photography on each page.

Ira Hermann, senior vice president of Arby's, said the chain tried to give special attention to the position of its signature item, roast beef, and its high profit-margin items. He asserted placement of menu items was crucial to fast-food establishments that need to move customers quickly.

C. Stephen Lynn, president of Sonic Industries, decried menu proliferation among fast-food chains, charging that it slowed service, confused chain image, increased costs, and forced competition with family restaurants. He said that dropping more than 20 items from Sonic Drive-Ins' menus one and a half years ago yielded "substantial improvement in traffic counts."

Among Gallup's findings were the following:

- When consumers consider courses other than the entrée, they are more likely to order items centered on a page.
- More soup is ordered when it is indicated on a two-page menu than on a one-page or a three-page.
- The incidence of ordering salad is higher with a one-page menu than with the others.
- Faced with a list of six or more items, customers are most likely to order from the top.
- Less popular entrées tend to be chosen more often when the entrée list is split into two columns.
- The number of pages in a menu does not influence whether customers order courses in addition to the entrée.
- Consumers spent an average of less than two minutes looking at a test menu and spent the most time looking at the two-page menu.
- In ordering desserts, respondents preferred having the dessert cart rolled to the table. They least liked the separate dessert menu.

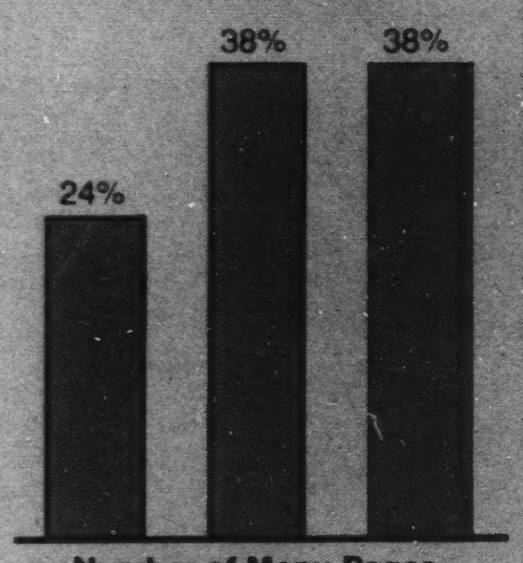
TIME SPENT IN READING MENUS

Format	Minutes, seconds
One-page menu	1 minute, 41 seconds
Two-page menu	2 minutes, 4 seconds
Three-page menu	1 minute, 45 seconds
Aligned format	1 minute, 55 seconds
Centered format	1 minute, 34 seconds
Average	1 minute, 49 seconds

Source: The Gallup Organization

MENU PREFERENCE

Preferred by



Source: The Gallup Organization

ENTREES MOST LIKELY TO BE ORDERED

Item	Percentage of Respondents
Prime Rib	15
Filet Mignon	11
Sirloin Steak	9
Whole Lobster	9
Roast Chicken	8
King Crab Legs	6
Shrimp Scampi	5
Pork Chops	4
Salmon Steak	4
Chicken Cordon Bleu	4
Stuffed Sole	4
Veal Liver	4
Swordfish	3
Lamb Chops	3
Trout	2
Duckling	2
Veal Chops	2
Coquille St. Jacques	1
Flank Steak	1

Source: The Gallup Organization

OPERATORS TOLD TO ADAPT TO CHANGING LIFESTYLES

LOS ANGELES — The restaurateur of today must adapt to the tastes of a maturing market, according to a MUFSO panel examining consumer lifestyles and values.

"Restaurateurs are adjusting to the demise of the fern bar and to a more knowledgeable consumer who is demanding real value," said Michael Whiteman, the panel's moderator and a principal in The Joseph Baum & Michael Whiteman Co.

"The older the consumer gets, the more he demands. If you say the duck is crisp, it had better be crisp. I call it the preferred palate," said Dennis Berkowitz, panelist and owner and operator of Max's Seafood Grille, two Max's Opera Cafes, and Max's Diner, among other concepts. "I think the chain restaurants will have a harder time with this," he added.

Yet the restaurateur is also being put in a double bind: How can he meet the customer's increasing demand for off-premises dining yet still keep him coming in the door?

Supermarkets and convenience stores as well as cable television companies and food distribution companies are competing with traditional operators.

"An enormous number of meals out there are up for grabs," Whiteman said. "The prefinished food systems business will become another entire industry."

"Middle market restaurants are competing for the same consumer as someone who provides gourmet take-home dishes," said Robert Nyman, a panelist and president of The George Lang Corp., a consulting and management firm.

Cable companies are also getting into the food-service business. "We foresee a time when we will have a cable menu. A couple of companies are working on this already," Whiteman said.

"This system will not be confined to yuppies in dense, urban areas but will appeal to the older, graying market, which is stuck at home," he said.

"What is a convenience for yuppies now will become a necessity for them later," Whiteman predicted somewhat gloomily.

NRN Photo

From left: Dennis Berkowitz, Dennis Berkowitz & Associates; Robert Nyman, The George Lang Corp.; Michael Whiteman, Joseph Baum and Michael Whiteman Co.; Steven Rockwell, Alex. Brown & Sons; and Craig Miller, Uno Restaurant Corp.

In addition to the evening market for take-out, demand is growing for take-out during the day, by office workers. "Off-premises dining is not just an evening market," Whiteman said.

"And it pays well," Berkowitz added.

The tried and true—the signature or core items on a menu—still do the best. "Taste will all come down to what the average customer wants, what Middle America wants," Berkowitz said.

Nyman concurred: "It still goes back to the core items that people remember from their earliest years, hard-wood charcoal, for example. And grilling leads to the perception of more taste in food."

Craig Miller, president of Uno Restaurant Corp., which operates a chain of full-service restaurants called Pizzeria Uno, said that he "is always looking for something new and fresh," but that he "looks inside the company rather than outside," where trends are often media generated.

Citing the example of the development of spinocoli pizza, Miller said that although spinach pizza was the rage, the product tested wasn't "a quality product." So the research and development department created a pizza using spinach, broccoli, and cheese, which has been very successful.

Miller added his company was pursuing grocery stores and deli-counters as fresh avenues of distribution of its signature pizza and also at a cafe-carry-out concept "for the couch potato. We have an advantage because we have a product which travels well," he said.

NOTES AND EXPLANATIONS

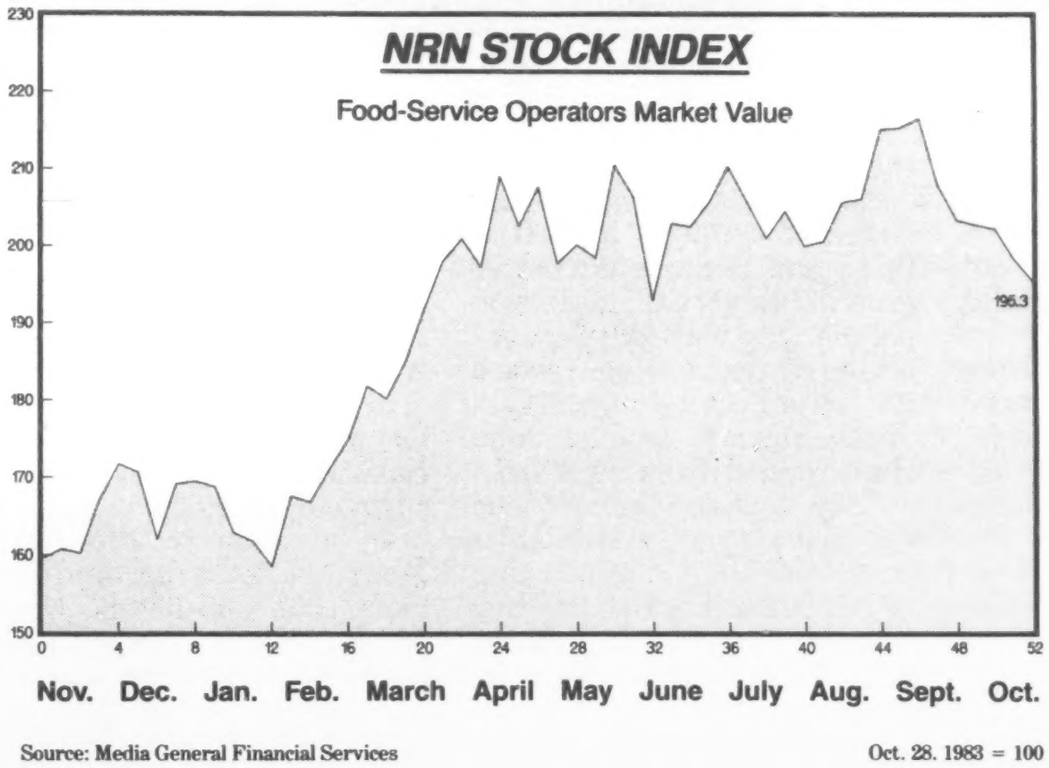
The *NRN* Stock Index: A market-value-weighted measure of equity prices at companies classified by *NRN* as food-service operators. It was calibrated at 100 as of Oct. 28, 1983. A reading of 150, for example, would indicate the collective dollar value of the represented companies is 50 percent more than the level of Oct. 28, 1983.

Volume Trend Leaders: Percentage change in trading volume from previous week to latest week. Based on data in column headed "% Shrs. Outstanding."

Top Percentage Price Gainers and Losers: Percentage change in share pric from previous week to latest week.

Abbreviations: Amt—amount. P/E—price-earnings. Shrs.—shares. Vol.—volume. X-Dvd.—ex-dividend. (100)—in hundreds. NA—not available. NC—not calculable. NE—negative earnings. NM—not meaningful.

Source: Media General Financial Services Inc., Richmond, Va.



Source: Media General Financial Services

Oct. 28. 1983 = 100

VOLUME TREND LEADERS

Sandwich Chef	409.7	Max & Erma's	125.5
Cracker Barrel	257.6	Winners Cp	113.0
Two Peso	191.7	USACafes	93.7
Shelby Wms	143.7	Vie de France	83.8
Pancho Mex Buffet	140.9	Kapok Cp	83.0

TOP PERCENTAGE PRICE GAINERS

Allegheny Bev	15.4	Horn & Hardart	7.0
Ritzys G D	15.4	Sea Galley	6.3
El Chico	11.9	Perkin Fam	4.9
Fuddruckers Inc	10.3	USACafes	3.9
Sybra Inc	9.3	Panteras Cp	2.3

TOP PERCENTAGE PRICE LOSERS

Fast Food Oper	- 20.0	Consul Rest	- 14.3
Winners Cp	- 18.2	Rudy's Restaurant	- 12.1
Taco Viva	- 18.2	Buffets Inc	- 10.9
So Hospitality	- 15.4	Two Peso	- 10.1
Bridgford Fds	- 14.9	Twistee Treat	- 10.0

All figures represent weekly percentage change

Name	STOCK PRICE: High	Low	Close	Change: Amt	Pct	52-Week: High	Low	VOLUME: Total Volume This Period	% Shrs. Outstanding	Average Daily Vol. Last 52 Week	Average Daily Vol. This Period	P/E: Latest P/E Ratio	DIVIDENDS: Indicated Dvd. Rate: Amt.	Yield	Last X-Dvd. Date
Covering The Period 10/02/87 - 10/09/87															
-	$	$	$	$	%	$	$	(100)	%	(100)	(100)	-	$	%	-
Restaurants - NRN Stock Index															
Am Restaurants	.50	.50	.50	.00	.00	3.00	.50	0	.00	6	0	NE	.00	.0	00-00-00
Ark Restaur	4.50	4.25	4.25	-.13	-2.86	6.25	3.25	331	.99	55	66	NE	.00	.0	00-00-00
Assoc Hosts	11.13	10.50	11.00	-.13	-1.12	11.25	8.00	332	.73	83	66	21.6	.12	1.1	09-08-87
Bob Evans Farms	20.50	20.00	20.00	-.38	-1.84	21.81	14.41	1,569	.55	454	314	25.3	.22	1.1	09-14-87
Bombay Palace	6.25	5.75	5.88	-.13	-2.08	8.50	4.25	1,037	3.15	121	207	21.8	.00	.0	00-00-00
Buffets Inc	23.00	20.50	20.50	-2.50	-10.87	25.50	9.00	646	1.04	174	129	55.4	.00	.0	05-19-87
Burger Kg MLP	16.38	15.25	15.50	-.50	-3.13	21.88	15.25	345	.74	99	69	11.3	1.89	12.2	09-01-87
Calny Inc	11.00	10.75	10.75	-.25	-2.27	12.13	7.06	1,657	3.49	413	331	NE	.16	1.5	07-29-87
Capt Crab	.63	.53	.56	.00	.00	1.13	.47	1,637	1.03	332	327	28.1	.00	.0	00-00-00
Chefs Intl	.16	.16	.16	.00	.00	.50	.09	675	.24	375	135	NE	.00	.0	00-00-00
Chi-Chi's	9.13	8.63	8.63	.00	.00	9.13	6.50	19,342	7.13	1,940	3,868	NE	.00	.0	09-28-83
Chili's Inc	31.88	31.00	31.00	.00	.00	36.00	21.00	1,284	2.20	516	257	27.9	.00	.0	00-00-00
Churchs Fr Ch	9.25	8.63	8.75	-.13	-1.41	14.63	8.63	7,595	2.04	1,832	1,519	35.0	.46	5.3	10-26-87
Collins Foods	19.25	17.88	18.00	-.63	-3.36	23.50	15.75	3,428	1.56	690	686	17.1	.16	.9	09-23-87
Consol Prods	5.13	5.00	5.00	.00	.00	5.38	2.88	137	.42	36	27	9.3	.10	2.0	08-27-87
Consul Rest	1.75	1.50	1.50	-.25	-14.29	2.63	1.00	741	1.38	183	148	NE	.00	.0	00-00-00
Cracker Barrel	19.50	19.00	19.00	-1.50	-7.32	20.75	9.84	2,266	4.22	173	453	21.8	.10	.5	09-03-87
Cucos Inc	2.00	2.00	2.00	.00	.00	2.75	2.00	0	.00	13	0	NE	.00	.0	00-00-00
Dunkin Donuts	28.50	28.25	28.50	.00	.00	34.25	26.00	2,883	3.92	403	577	16.8	.32	1.1	11-06-87
El Chico	6.00	5.75	5.88	.63	11.90	6.88	3.50	860	1.85	161	172	NE	.00	.0	01-04-84
El Pollo Asa	3.38	3.25	3.38	.00	.00	8.13	3.25	341	.91	187	68	NE	.00	.0	06-25-85
Family Steak Hou	7.25	6.50	6.75	-.13	-1.82	10.16	2.97	2,114	1.94	660	423	67.5	.00	.0	06-11-87
Famous Rest	3.25	3.00	3.00	-.19	-5.88	3.81	1.69	1,200	2.00	192	240	NE	.00	.0	00-00-00
Fast Food Oper	.31	.25	.25	-.06	-20.00	.44	.16	79	.13	51	16	NE	.00	.0	00-00-00
Foodmaker	12.00	11.63	11.88	.25	2.15	14.75	11.00	645	.52	NC	129	11.2	.00	.0	00-00-00
Frischs Rest	39.00	37.00	38.25	-.75	-1.92	40.38	28.75	133	.28	44	27	65.9	.22	.6	09-28-87
Fuddruckers Inc	2.00	1.75	2.00	.19	10.34	3.06	1.38	1,475	2.18	345	295	NE	.00	.0	00-00-00
Hamburg Hamlet	6.25	6.00	6.00	.00	.00	6.75	4.00	106	.33	17	21	31.6	.00	.0	07-09-86
Intl Dairy Queen a	33.25	30.75	30.75	-2.75	-8.21	34.50	22.25	322	.33	114	64	20.9	.00	.0	00-00-00
Intl Kings Tab	22.75	22.75	22.75	-.13	-.55	23.00	14.00	1,119	3.87	286	224	34.0	.00	.0	09-11-84
JB Restaurant	6.00	5.75	5.75	-.25	-4.17	7.00	5.00	997	2.02	271	199	NM	.00	.0	02-10-86
Jerrico Inc	19.13	18.50	18.63	-1.38	-6.88	25.38	18.13	5,815	2.91	1,503	1,163	15.7	.16	.9	08-20-87
Kapok Cp	5.50	4.88	5.25	-.13	-2.33	5.50	2.13	503	2.05	36	101	NE	.00	.0	00-00-00
Karcher Carl	19.00	18.75	18.88	.00	.00	21.63	9.66	2,355	2.21	636	471	NE	.00	.0	08-10-87
Luby's Cafe	29.75	27.63	27.75	-1.75	-5.93	32.88	25.00	745	.41	175	149	21.7	.50	1.8	09-04-87
Marcus Corp	17.50	16.50	16.50	-.75	-4.35	18.75	13.44	135	.18	74	27	15.0	.22	1.3	07-13-87
Marriott Corp	39.63	37.38	37.38	-2.13	-5.38	43.75	28.50	15,089	1.16	3,303	3,018	23.4	.16	.4	09-28-87
Maverick Rest	.75	.75	.75	.00	.00	1.63	.63	31	.06	33	6	NE	.00	.0	00-00-00
Max & Erma's	2.63	2.63	2.63	.00	.00	2.75	1.25	188	1.24	31	38	17.5	.00	.0	00-00-00
McDonald's Cp	53.88	49.13	50.13	-3.63	-6.74	61.13	38.69	46,309	2.44	6,774	9,262	18.8	.50	1.0	07-23-87
McFaddin Ven	.75	.63	.63	.00	.00	2.88	.63	91	.17	51	18	NE	.00	.0	00-00-00
Morrison Inc	28.25	27.38	27.38	-1.00	-3.52	32.13	21.13	4,299	2.98	494	860	17.7	.48	1.8	10-09-87
Morgan's Food	2.88	2.75	2.75	.00	.00	3.38	1.50	482	.49	167	96	34.4	.00	.0	00-00-00
Natl Pizza	17.00	16.75	16.75	-.25	-1.47	18.63	14.88	1,200	1.47	173	240	18.2	.00	.0	05-02-86
Old Fashion Fd	6.00	5.63	5.63	-.38	-6.25	6.25	4.25	7	.06	26	1	25.6	.00	.0	00-00-00
Old Spag Wrehse	9.00	8.50	8.50	-.50	-5.56	9.25	3.25	126	.84	52	25	15.2	.00	.0	00-00-00
Pancho Mex Buffet	12.13	12.00	12.00	-.25	-2.04	15.75	9.75	2,029	4.24	150	406	17.9	.13	1.1	08-31-87
Panteras Cp	11.25	10.75	11.00	.25	2.33	15.25	5.00	6,105	10.72	487	1,221	32.4	.00	.0	06-12-84
Perkin Fam	10.75	10.13	10.75	.50	4.88	13.13	10.13	236	.23	120	47	18.9	1.15	10.7	09-24-87
Piccadilly Caf	17.50	17.00	17.50	.00	.00	25.75	16.75	256	.27	211	51	18.0	.48	2.7	09-04-87
Po-Folks	2.88	2.63	2.75	-.13	-4.35	6.50	2.38	98	.22	94	20	NE	.00	.0	00-00-00
RAX Restaurants	4.88	4.50	4.50	.00	.00	6.75	4.38	522	.74	145	104	NE	.00	.0	00-00-00
Rest Assoc B	17.63	17.50	17.50	.00	.00	18.25	8.13	325	1.32	49	65	15.5	.30	1.7	03-09-87
Rest Mgmt	9.00	8.25	8.63	.13	1.47	11.00	7.25	327	.78	109	65	17.6	.07	.8	09-10-87
Restec	2.75	2.75	2.75	.00	.00	3.00	2.75	0	.00	5	0	NE	.00	.0	00-00-00
Ritzys G D	.94	.75	.94	.13	15.38	1.50	.63	83	.13	66	17	NE	.00	.0	11-25-83
Rudy's Restaurant	4.13	3.63	3.63	-.50	-12.12	5.63	3.50	137	.39	42	27	51.8	.00	.0	00-00-00
Rusty Pelican	8.75	8.63	8.63	.00	.00	10.00	6.63	96	.34	125	19	33.2	.00	.0	00-00-00
Ryans Family	12.75	12.50	12.75	.00	.00	15.63	6.66	9,617	1.85	3,605	1,923	47.2	.00	.0	05-21-87
Sandwich Chef	6.25	6.00	6.00	-.13	-2.04	8.38	5.25	738	6.32	34	148	NE	.00	.0	00-00-00
Sbarro Inc	24.00	22.38	23.13	-.63	-2.63	24.75	12.25	465	.53	132	93	35.6	.00	.0	07-11-86
Sea Galley	2.13	2.00	2.13	.13	6.25	3.50	1.88	304	1.03	105	61	NE	.00	.0	06-02-81
Shoney's Inc	28.25	27.75	27.75	-1.13	-3.90	33.25	24.88	4,016	1.11	1,188	803	21.9	.16	.6	09-11-87
Shoney's South	11.50	11.25	11.38	.00	.00	15.50	10.50	697	.97	290	139	21.5	.00	.0	10-02-84
SIS Cp	4.50	4.13	4.38	-.13	-2.78	8.00	3.75	64	.41	19	13	NE	.00	.0	00-00-00
Sizzler Rest	20.00	19.25	19.38	-.63	-3.13	23.25	15.00	2,318	1.34	459	464	23.3	.00	.0	09-17-86
Skippers	8.00	7.63	7.63	.00	.00	9.50	7.00	52	.19	48	10	NE	.10	1.3	09-29-87
So Hospitality	1.63	1.38	1.38	-.25	-15.38	3.75	1.38	568	1.16	98	114	NE	.00	.0	00-00-00
Stuff Yer Face	.16	.16	.16	.00	.00	.25	.13	305	.20	61	61	NE	.00	.0	00-00-00
Swensens Inc	.88	.81	.81	-.06	-7.14	1.38	.63	35	.05	32	7	NE	.00	.0	00-00-00
Sybra Inc	20.50	19.25	20.50	1.75	9.33	20.50	10.00	368	1.80	34	74	17.5	.00	.0	00-00-00
Taco Villa	4.00	3.25	3.25	-.13	-3.70	4.25	2.00	103	.12	15	21	NE	.00	.0	00-00-00
Taco Viva	1.25	1.13	1.13	-.25	-18.18	2.25	1.00	64	.19	42	13	NE	.00	.0	04-01-85
TGI Friday's	9.38	8.25	8.38	-.75	-8.22	10.75	6.50	381	.34	187	76	46.5	.00	.0	00-00-00
TCBY Enterprises	12.75	11.50	12.00	-.50	-4.00	19.34	10.75	8,522	3.29	1,478	1,704	26.1	.00	.0	04-27-87
TW Services	20.38	19.00	19.38	-.75	-3.73	23.00	14.13	5,557	1.14	NC	1,111	48.4	.08	.4	08-10-87
Twistee Treat	2.38	2.25	2.25	-.25	-10.00	3.56	1.75	3,297	1.54	975	659	NE	.00	.0	00-00-00
Two Peso	11.13	9.88	10.00	-1.13	-10.11	13.25	7.50	2,178	3.18	NC	436	NM	.00	.0	00-00-00
Uno Restaurant	12.13	11.50	11.88	-.13	-1.04	14.38	8.13	105	.25	NC	21	31.3	.00	.0	00-00-00
USACafes	10.25	9.25	10.00	.38	3.90	10.50	6.75	996	1.53	133	199	11.6	1.09	10.9	09-24-87
Vicorp Restaurants	11.25	10.25	10.25	-1.00	-8.89	13.75	9.50	2,421	2.84	664	484	NE	.00	.0	07-09-86
Wendys Intl	9.88	9.13	9.38	-.13	-1.32	14.25	9.00	12,800	1.34	4,134	2,560	NE	.24	2.6	08-03-87
Wstn Steer	13.00	13.00	13.00	-.75	-5.45	17.00	8.81	127	.54	63	25	18.6	.16	1.2	07-16-87
Winners Cp	2.88	2.25	2.25	-.50	-18.18	4.13	2.25	789	1.96	82	158	NE	.00	.0	03-10-83
Hotels, Motels, and Casinos															
Brock Hotel	9.25	8.63	8.75	-.13	-1.41	11.38	7.63	1,284	1.90	161	257	NE	.00	.0	06-26-86
Club Med	21.88	21.13	21.25	-.50	-2.30	29.25	21.13	419	.30	143	84	17.7	.20	.9	08-28-87
Golden Nugget	13.50	13.00	13.00	.00	.00	13.88	9.13	5,303	1.54	1,916	1,061	NM	.00	.0	07-18-83
Hilton Hotels	86.75	82.13	82.38	-4.25	-4.91	91.75	65.25	1,446	.58	564	289	18.9	1.80	2.2	08-31-87
Holiday Cp	37.00	34.50	35.00	-1.13	-3.11	37.00	11.63	7,076	3.00	NC	1,415	5.1	.00	.0	00-00-00
La Quinta Inns	14.25	13.50	13.75	.00	.00	14.63	11.25	2,459	1.79	362	492	32.0	.00	.0	02-09-82
Prime Mtr Inns	45.44	41.38	41.38	-2.72	-6.17	45.44	28.97	8,935	2.76	1,148	1,787	26.0	.07	.2	10-09-87
Ramada Inc	7.88	7.00	7.13	-.63	-8.06	9.75	6.00	12,454	3.14	2,554	2,491	21.6	.00	.0	10-19-81
Resorts Intl A	51.25	49.88	50.63	-1.25	-2.41	66.00	42.75	1,518	2.67	362	304	13.2	.00	.0	00-00-00
Servico Inc	16.25	15.50	16.00	-1.00	-5.88	22.25	14.50	224	.59	41	45	43.2	.00	.0	08-01-85
Sonesta Intl	16.50	15.50	15.50	-1.00	-6.06	22.00	11.25	4	.01	5	1	2.7	.20	1.3	06-08-87
Utd Inns	32.25	32.00	32.00	-.25	-.78	46.00	32.00	91	.34	42	18	NE	.00	.0	08-25-86
Other Cos - Food-Service Oper.															
Allegheny Bev	12.38	11.13	11.25	1.50	15.38	15.50	4.75	9,047	11.03	1,115	1,809	NE	.00	.0	10-14-86
Benihana Natl	5.25	5.00	5.00	-.25	-4.76	7.63	3.38	344	.63	130	69	NE	.00	.0	00-00-00
Crescott Inc	2.13	2.00	2.13	-.13	-5.56	5.38	1.88	123	.70	47	25	NA	.00	.0	00-00-00
Disney Walt Co	79.75	73.63	73.75	-6.00	-7.52	82.50	39.63	18,150	1.38	4,520	3,630	26.0	.32	.4	09-16-87
Flanigan Ents	7.25	6.88	7.00	.13	1.82	7.25	3.63	127	1.36	12	25	2.2	.00	.0	00-00-00
Gen Mills	58.75	53.50	53.63	-5.50	-9.30	62.13	38.88	9,226	1.05	2,752	1,845	19.8	1.60	3.0	10-05-87
Grace W R	68.38	65.25	65.63	-2.13	-3.14	74.63	48.25	4,961	1.18	2,492	992	NE	2.80	4.3	10-30-87
Hershey Foods	37.63	33.75	34.00	.25	.74	37.75	21.00	19,584	2.17	1,980	3,917	22.2	.62	1.8	08-19-87
Horn & Hardart	15.63	13.88	15.25	1.00	7.02	19.25	10.63	6,651	4.62	956	1,330	NE	.00	.0	08-15-84
LDBrinkman Cp	7.00	6.75	7.00	-.25	-3.45	8.00	4.88	861	1.43	363	172	30.4	.00	.0	00-00-00
Ogden Corp	36.63	32.75	34.38	-2.13	-5.82	44.63	20.00	8,955	2.30	1,963	1,791	10.8	1.00	2.9	09-08-87
PepsiCo Inc	40.38	36.75	36.75	-3.75	-9.26	42.25	25.63	27,044	1.04	8,090	5,409	18.4	.68	1.9	09-04-87
Pillsbury Co	48.75	43.75	43.75	-3.38	-7.16	48.88	33.13	25,999	3.02	2,918	5,200	19.8	1.12	2.6	10-27-87
RJR Nabisco	68.00	62.13	62.38	-5.38	-7.93	71.13	47.25	28,471	1.14	7,724	5,694	13.9	1.92	3.1	08-04-87
Southland Corp	74.25	72.75	73.00	-1.13	-1.52	80.25	44.00	5,147	1.06	3,979	1,029	13.0	.00	.0	05-26-87
Vie de France	5.38	5.25	5.25	.00	.00	6.50	4.63	719	.68	154	144	NM	.23	4.4	06-22-87
Manufacturers and Distributors															
Alco Standard	27.25	26.13	26.75	.25	.94	30.00	19.81	5,625	1.27	720	1,125	17.6	.64	2.4	08-21-87
Angelica	30.63	28.75	29.25	-1.38	-4.49	34.38	23.38	398	.43	162	80	15.3	.72	2.5	09-09-87
Anheuser Bu	38.75	35.88	36.25	-1.88	-4.92	40.13	24.63	32,835	1.09	6,754	6,567	19.1	.60	1.7	08-04-87
Borden Inc	58.88	55.25	55.88	-2.88	-4.89	63.88	44.13	7,970	1.08	1,809	1,594	17.1	1.28	2.3	08-03-87
Bridgford Fds	18.50	15.00	15.75	-2.75	-14.86	20.50	5.50	143	1.15	8	29	13.2	.00	.0	06-04-82
Campbell Soup	68.25	64.50	65.25	-1.38	-2.06	70.75	56.00	4,157	.64	880	831	17.1	1.44	2.2	09-30-87
Carandaigua B	15.25	14.75	15.13	.25	1.68	29.13	13.50	123	.65	18	25	13.6	.00	.0	00-00-00
Castle & Cooke	25.25	23.25	23.25	-1.63	-6.53	26.63	17.13	3,389	.72	1,507	678	41.5	.00	.0	09-03-82
Clorox Co	33.50	31.00	31.00	-2.50	-7.46	36.00	23.75	6,051	1.13	1,560	1,210	15.8	.88	2.8	07-27-87
Coca Cola Co	48.88	45.00	45.25	-3.50	-7.18	53.13	34.63	45,197	1.20	8,984	9,039	17.3	1.12	2.5	09-09-87
Coors, Adolph	23.75	22.75	22.88	-1.13	-4.69	29.75	21.63	3,731	1.03	1,547	746	17.6	.50	2.2	01-26-87
ConAgra	36.75	34.13	34.38	-2.00	-5.50	38.00	25.00	5,973	.76	1,746	1,195	19.0	.67	1.9	10-19-87
Corning Glass	72.00	67.00	67.25	-4.38	-6.11	77.00	49.75	5,708	1.23	1,828	1,142	19.7	1.40	2.1	08-31-87
CPC Intl Inc	55.50	51.75	52.25	-3.25	-5.86	58.50	33.00	6,402	.78	5,723	1,280	12.8	1.24	2.4	09-24-87
Dean Foods	32.75	31.25	31.38	-1.63	-4.92	38.50	25.75	734	.27	337	147	20.5	.54	1.7	08-17-87
Doskocil Cos	8.25	8.00	8.13	-.13	-1.52	12.25	6.25	261	.43	85	52	NE	.00	.0	04-21-87
Ecolab Inc	32.50	30.75	30.75	-1.63	-5.02	33.75	20.75	1,437	.53	884	287	18.8	.62	2.0	09-16-87
Fleming Cos	38.50	35.63	35.75	-3.00	-7.74	45.88	31.88	2,989	1.36	492	598	19.6	1.00	2.8	08-14-87
Fort Howard	61.25	55.13	55.38	-4.88	-8.09	62.00	44.63	7,486	1.11	1,333	1,497	25.5	1.08	2.0	09-28-87
Heinz, HJ	49.25	45.50	46.13	-2.88	-5.87	51.75	38.75	9,407	.72	2,373	1,881	17.9	1.24	2.7	09-15-87
Hormel, George	26.50	24.88	25.13	-1.00	-3.83	29.38	14.81	492	.13	187	98	23.1	.30	1.2	10-19-87
Intl Multifood	39.75	34.50	35.00	-2.38	-6.35	39.75	22.50	4,441	3.06	614	888	8.6	1.18	3.4	09-22-87
James River	32.50	29.63	29.63	-2.38	-7.42	43.75	29.63	18,106	2.20	3,292	3,621	14.8	.40	1.4	10-08-87
Kellogg	64.13	59.63	60.13	-3.75	-5.87	68.75	47.25	8,465	.69	1,930	1,693	20.2	1.36	2.3	08-28-87
Kraft Inc	57.88	55.00	55.00	-2.63	-4.56	64.25	47.13	20,697	1.53	3,575	4,139	21.2	1.88	3.4	08-11-87
Litton Ind	104.25	97.25	97.63	-6.13	-5.90	108.25	73.50	2,307	.89	888	461	18.9	.00	.0	05-21-85
Manitowoc	21.38	20.75	21.13	-.13	-.59	23.00	17.00	1,302	1.20	399	260	19.6	.80	3.8	08-26-87
McCormick	48.25	46.88	46.88	-1.13	-2.34	51.50	39.00	1,968	1.64	414	394	16.7	1.00	2.1	09-21-87
Oneida Ltd	18.00	17.00	17.00	-.88	-4.90	19.63	9.41	511	.59	199	102	NE	.40	2.4	08-10-87
Philip Morris	119.25	110.00	110.00	-8.75	-7.37	124.50	66.50	42,971	1.80	8,801	8,594	15.9	3.00	2.7	09-09-87
Proct & Gambl	103.50	97.13	97.25	-3.50	-3.47	103.50	70.63	22,852	1.36	4,104	4,570	52.0	2.70	2.8	07-20-87
Quaker Oats	53.38	49.50	50.25	-3.13	-5.85	57.63	37.00	8,129	1.03	2,227	1,626	16.2	1.00	2.0	09-14-87
Ralston Purina	83.25	76.25	76.38	-6.88	-8.26	94.00	66.75	8,711	1.14	1,958	1,742	14.1	1.24	1.6	10-27-87
Reynolds Metal	61.75	55.88	58.25	-1.88	-3.12	61.75	19.63	26,143	4.88	3,985	5,229	11.4	.60	1.0	09-03-87
Rykoff-Sexton	29.50	28.25	28.75	-.38	-1.29	32.25	22.13	1,983	2.86	247	397	20.8	.60	2.1	09-29-87
Rymer Co	17.13	16.25	16.25	-1.13	-6.47	24.13	16.25	57	.18	40	11	NE	.00	.0	04-30-84
Sara Lee	46.13	43.00	43.00	-2.25	-4.97	49.13	31.13	9,533	.89	2,418	1,907	18.3	1.00	2.3	08-26-87
Scott Paper	87.00	84.75	85.00	-.88	-1.02	87.00	59.00	7,190	1.97	1,196	1,438	16.3	1.36	1.6	08-24-87
Shelby Wms	23.25	21.75	22.50	-.25	-1.10	23.88	16.13	3,567	3.46	323	713	24.5	.24	1.1	07-27-87
Smucker, J.M.	57.50	56.00	57.25	.00	.00	60.00	37.50	169	.23	64	34	21.7	.72	1.3	08-12-87
Staley Cont	31.25	29.25	29.50	-1.50	-4.84	34.63	23.63	4,020	1.39	1,684	804	21.7	.80	2.7	08-11-87
Sysco Corp	38.00	35.38	36.50	-1.25	-3.31	41.50	26.25	2,091	.47	671	418	26.1	.28	.8	10-26-87
Tyson Food Inc	21.25	19.88	19.88	-1.75	-8.09	23.50	15.75	4,891	1.15	1,759	978	19.9	.04	.2	08-26-87
Weibilt Cp	20.75	20.25	20.50	.00	.00	23.50	15.25	1,677	2.11	195	335	14.2	.00	.0	07-27-87
Wilson Foods	10.63	10.13	10.38	-.38	-3.49	12.38